



## WHILE YOU DECIDE

Rustic bread board with oil & balsamic vinegar (big enough to share) (v) - **£4.50**  
Mixed olives (v) - **£3.75** • Sweet peppers stuffed with cream cheese (v) - **£3.95**

## STARTERS

Soup of the day with rustic bread - **£5.95**  
Marinated spicy chicken wings with dressed leaves & sour cream - **£6.50**  
Caprese salad of heritage tomatoes, mozzarella & rocket with balsamic dressing (v) - **£5.95**  
Smoked haddock & spring onion fish cake with a caper & lemon hollandaise sauce, served with dressed leaves - **£6.95**  
Ham hock terrine with rustic bread & piccalilli - **£6.95**  
Baked king prawns in chilli, garlic & herb butter - **£7.95**

## BOARDS & SALADS

Charcuterie board with cured meats, mozzarella & Parmesan with rocket, olives, pickled vegetables & rustic breads - **£13.95**  
Cajun spiced chicken breast on mixed leaves with blue cheese dressing & crispy capers - **£11.95**  
Cave matured Wookey Hole Cheddar ploughman's with pickles, apple, tomato & chutney with toasted rustic bread (v) - **£9.95**  
Devilled mackerel with fennel, smoked paprika, orange & grapefruit salad - **£11.95**

## MAIN COURSES

Fish of the day in a Wadworth beer batter with chunky chips, minted pea purée, lemon & homemade tartare sauce - **£11.95**  
Broad bean & roasted fennel tart with buttered new potatoes, rocket, sun-blushed tomatoes & Parmesan salad (v) - **£10.95**  
Smoked haddock & spring onion fish cake with a caper & lemon hollandaise sauce served with chips & dressed leaves - **£12.50**  
Summer chicken casserole with Chantenay carrots, spring onions, sugar snap peas & buttered new potatoes - **£12.95**  
Mushroom ravioli with roasted Mediterranean vegetables, truffle oil & rocket (v) - **£10.95**  
Butcher's marinated rare steak with chilli, soy & honey on a crunchy Thai salad - **£14.75**  
Roast loin of cod with sautéed potatoes & chorizo, rocket & balsamic glaze - **£12.95**  
Bacon & cheese beef burger on a toasted brioche bun with onion relish, baby gem, tomato & onion rings, served with chips - **£11.95**  
Honey glazed ham with a brace of free-range fried eggs, slow roasted tomato & chunky chips - **£11.95**  
Tagliatelle in a creamy white wine sauce with baby spinach & pine nuts, topped with goat's cheese & rocket pesto (v) - **£10.95**

## SMALL PLATES

*A wide selection of dishes are available for children & those with a smaller appetite, please ask for more details - all at £6.95 each...*

Tagliatelle in a creamy white wine sauce with baby spinach & pine nuts, topped with goat's cheese & rocket pesto (v)

Fish goujons in a Wadworth beer batter with chips, peas, lemon & tartare sauce

Mushroom ravioli with roasted Mediterranean vegetables, truffle oil & rocket (v)

Honey glazed ham with a free-range fried egg, slow roasted tomato & chunky chips

## SIDE ORDERS

Chips with aioli - **£3.00** • House salad - **£3.00**

Seasonal vegetables - **£3.00** • Garlic bread - **£3.00**

## CIABATTA

*All served with dressed leaves...*

Mozzarella, tomato & basil (v) - **£6.50** • Mature English Cheddar & chutney (v) - **£6.50**

Chicken, pesto & sun-dried tomato - **£6.95**

Tuna mayonnaise & cucumber - **£6.75** • Brisket & Stilton - **£6.95**

*Add a few chips for £1.50*

## PUDDINGS

*All at £5.95 each unless stated...*

Triple chocolate brownie with vanilla ice cream

Orange Bakewell tart served with orange sorbet

Chocolate delice with malted banana ice cream

Lemon & blueberry fool served with citrus shortbread

American style baked cheesecake with fruit compote

Sharing plate of puddings - **£12.95**

Ice cream - one scoop - **£1.75** • two scoops - **£3.50** • three scoops - **£5.25**

Selection of local cheese with assorted biscuits, apple, grapes, celery & chutney - **£6.95**

## HOT DRINKS

Latte - **£2.75** • Cappuccino - **£2.75** • Flat white - **£2.75**

Espresso - **£1.95** • Double espresso - **£2.50** • Americano - **£2.25** • Decaf - **£2.25**

Hot chocolate - **£2.95** • Pot of tea - **£2.50** • Cafetière - **£4.50**

### *The Barge Inn Sunday Best...*

We use only the best ingredients for our Sunday roasts - matured Angus and Hereford beef, outdoor reared Wiltshire pork and succulent free-range chicken all cooked to perfection. Yorkshire puddings and crispy roasted potatoes, along with seasonal vegetables and rich flavoursome gravy complete the perfect Sunday roast. Sit back and let us do all the hard work!